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(54) Title: PROCESS FOR THE PREPARATION OF WHOLE SOYBEAN MILK AND CURD COMPRISING MULTIPLE STEPS
OF ULTRA HIGH-PRESSURE HOMOGENIZATION OF SOYBEAN

Present invention		JPA 1984-210861
Soybeans		Soybeans
Selection/ Peeling	Whole soy milk for a soybean milk product	Whole soy milk for a soybean curd product
Soaking	1~10 min. 50~90°C	1~10 min. 60~90°C
Milling (adding water)	20~30°C	90~98°C
Heating/ Cooling	90~100°C 3~7 min.	55~65°C 3~7 min.
Micronization I	600 bar	500 bar / 500 bar
Micronization II	700 bar	600 bar / 600 bar
Micronization III	800 bar	800 bar / 700 bar
Micronization IV	800 bar	800 bar / 800 bar
Micronization V	900 bar	800 bar / -
Whole soybean milk	25~35 μm	30~40 μm
Soybean milk product		
		Whole granular soybean milk
		Whole granular soybean milk product
		Micronization 400~1000 bar Vegetable oil emulsifying agent
		Soaking Over 12 hrs. 5~30°C
		Milling Room temp. (adding water) 0.1~500 μm
		Heating 0~100°C less than 10 min.

(57) Abstract: A whole soybean milk or curd is prepared by milling soybeans and homogenizing the milled soybeans via at least two steps of ultra-high pressure micronization, wherein the pressure applied at each step of the ultra-high pressure micronization is at least 500 bar, and the total cumulative sum of the pressures applied during the steps of the ultra-high pressure micronization is at least 2,000 bar.

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